

Name Creashera Russell

Servers Test

Score / 35

Multiple Choice

- 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- 3) Food and drinks are removed on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- 4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top
- 5) When you are setting a dining room how should you set up your tablecloths?
a) Neatly and evenly across the tables
b) The creases should all be going in the same directions
c) The chairs should be centered and gently touching the table cloth
d) All of the above
- 6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
c) Try to convince the guests to eat what you brought them
d) Go back into the kitchen to the front of the line and Inform the expeditor that you need a different entrée

Match the Correct Vocabulary

- | | |
|--------------------------|---|
| _____ Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| _____ Queen Mary | B. Style of service where food is prepared or served individually at the din |
| _____ Chaffing Dish | C. Used to hold a large tray on the dining floor |
| _____ French Passing | D. Area for dirty dishware and glasses |
| _____ Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> _____ Corkscrew | F. Used to open bottles of wine |
| | G. Style of dining in which the courses come out one at a time |

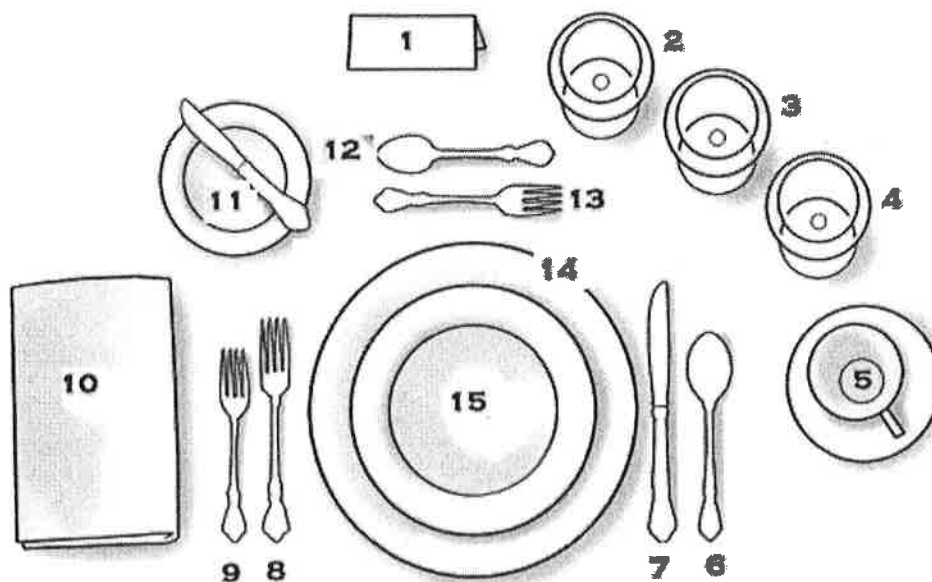
Name _____

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Jack _____

Tray



Name _____

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Match the Number to the Correct Vocabulary

- | | |
|-----------------------------|------------------------------------|
| _____ Napkin | _____ Dinner Fork |
| _____ Bread Plate and Knife | _____ Tea or Coffee Cup and Saucer |
| _____ Name Place Card | _____ Dinner Knife |
| _____ Teaspoon | _____ Wine Glass (Red) |
| _____ Dessert Fork | _____ Salad Fork |
| _____ Soup Spoon | _____ Service Plate |
| _____ Salad Plate | _____ Wine Glass (White) |
| _____ Water Glass | |

Fill in the Blank

1. The utensils are placed 3 Inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? straws, napkins, spoon
3. Synchronized service is when: orders
4. What is generally indicated on the name placard other than the name? ticket details, meat cost add-on
5. The Protein on a plate is typically served at what hour on the clock? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
